

Martini History

The history of the Martini is more than slightly murky. One prevalent theory points to the town of Martinez, California. Historians and town inhabitants of Martinez claim the Martini was invented during the 1800s Gold Rush. There are also assertions that it originated in New York's Knickerbocker Hotel. Still others claim that the Martini was named after "Martini & Rossi" vermouth, which was first created in the mid-1800s.

However, this theory isn't unanimously accepted; Barnaby Conrad III, author of a book on the Martini's origin. Barnaby claims that the drink was, in fact, invented in San Francisco after a miner requested a pick-me-up in the city on his way to Martinez. Apparently, the interest in the brevity of the drink became known as the "Martini."

The popularity of the Martini never seems to wane. What is most remarkable and wonderful about the Martini; in addition to being the most iconic cocktail of all time, is that it has no established recipe but a series of different personalities. So, thank you for joining us at Crepe Creation Café and enjoy our wide variety of Cocktails, Crepes, Steaks, and other dish selections assured to delight you time and time again.

Original Martinis

Order an Original "Traditional or Dirty" Martini to your exact Tito Vodka or Bombay Gin preference. Original Martinis are always stirred unless requested shaken.

Traditional Martini

Dry – Vermouth Wash, 2 oz Vodka or Gin

Standard – ½ oz Vermouth, 2 oz Vodka or Gin

Wet – 1 oz Vermouth, 2 oz Vodka or Gin

6.95

Dirty Martini

Slightly Dirty – ¼ oz Brine, 2 oz Vodka or Gin

Standard – ½ oz Brine, 2 oz Vodka or Gin

Filthy – 1 oz Brine, 2 oz Vodka or Gin

6.95

Countless variations to this elegant cocktail, look inside and see how far down the rabbit hole goes.

Classic Martinis

White Lady 7.85

Choice of Bombay Sapphire Gin or Belvedere Vodka, Cointreau, Fresh lemon Juice, Egg Whites, and Simple Syrup

Clover Club 7.85

Choice of Bombay Sapphire Gin or Belvedere Vodka, Egg White, Fresh Lemon Juice, Chambord, and Simple Syrup

Vesper (007) 7.50

Choice of Tanqueray Gin and Belvedere Vodka, and Lillet Blonde

Gimlet 7.00

Choice of Bombay Gin or Titos Vodka, Fresh Lime Juice, and Simple Syrup

Aviation 8.50

Choice of Tanqueray Gin or Grey Goose Vodka, Maraschino Liqueur, Violette, and Fresh Lemon Juice

Manhattan 8.75

Bulleit Bourbon, Sweet Vermouth, and Angostura Bitters

Cosmopolitan 9.50

Grey Goose Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice, and Simple Syrup

Martinez 7.95

Choice of Tanqueray Gin or Belvedere Vodka, Sweet Vermouth, Maraschino Liqueur, and Angostura Bitters

El Presidente 7.50

Bacardi Silver Rum, Fresh Orange Juice, Dry Vermouth, and a Grenadine

The Pegu 7.50

Choice of Bombay Gin or Titos Vodka, Triple Sec, Fresh Lime Juice, Orange Bitters, and Angostura Bitters

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Choice of Tanqueray Gin or Grey Goose Vodka, Liqueur, Maraschino Violette, and Fresh Lemon Juice

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Cosmopolitan 9.50

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The Pegu 7.50

Choice of Bombay Gin or Titos Vodka, Triple Sec, Fresh Lime Juice, Orange Bitters, and Angostura Bitters



Candi Martinis

Pickle Martini (offered Salty or Sweet) 8.50
Choice of Tanqueray Gin or Belvedere Vodka, Simple Syrup, and Fresh Pickle Juice

Peach Ring 8.25
Choice of Bombay Sapphire Gin or Kettle One Vodka, Peach Schnapps, Sour Apple, Simple Syrup, and Egg Whites

Lavender Lemon Drop 9.25
Grey Goose Vodka, Lavender, Fresh Lemon Juice, and Simple Syrup

Death by Chocolat 7.95
Ketel One Vodka, and Godiva Chocolate

Ras Chocolat 8.50
Ketel One Vodka, Godiva Chocolate, and Chambord

French Chocolat 8.25
Ketel One Vodka, Godiva Chocolat, and French Vanilla

Cute as a Button 7.05
Titos Vodka, Triple Sec, Amaretto, and Dry Vermouth

Twilight Zone 8.75
Captain Morgan Private Stock, Triple Sec, Fresh Lemon Juice, and Peach Bitters

Dulce de Leche 8.50
Bacardi Silver Rum, Godiva Chocolate, and Condensed Milk

Royale 7.95
Titos Vodka, Peach Schnapps, Cranberry Juice, and Egg Whites

Banana Foster 7.75
Titos Vodka, Real Banana, Simple Syrup, and Cream



Candi Martinis

Caramel Apple 7.75
Titos Vodka, Sour Apple, and Butterscotch

Strawberry Blonde 8.75
Grey Goose Vodka, Fresh Pineapple Juice, and Grenadine

French 7.95
Ketel One Vodka, Chambord, and Fresh Pineapple Juice

Key Lime Pie 7.95
Titos Vodka, RumChata, Fresh Lime Juice, Cream, and Simple Syrup

Flirtini 7.95
Titos Vodka, Malibu Rum, Coconut Milk, and Blue Curacao

Exotique 8.25
Belvedere Vodka, Triple Sec, and a Choice of fresh Mango, Papaya or Pineapple Juice

Creamsicle Bar 7.75
Ketel One Vodka, Triple Sec, Fresh Orange Juice, and Cream

Candy Apple Red 7.75
Titos Vodka, Butterscotch, Cranberry Juice, and Sour Apple

Espresso 6.95
Titos Vodka, Espresso, and Kahlua

French Kiss 7.95
Belvedere Vodka, Champagne, and Real strawberry





Prohibition Era Cocktails

Prohibition in the United States may have banned liquor, but spirits flowed freely in the back alleys, speakeasies, and countryside of America. In fact, many of the best cocktails came out of and survived those dry years.

Not all these Prohibition-era drinks were actually created between 1920 and 1933. Some date to the late 1800s. However, drinkers of the Jazz Age would have found them because of the drinks' abilities to mask the illicit liquor of the day.

South Side 8.75

Bombay Sapphire Gin, Simple Syrup, Lime Juice, Muddled Mint and Cucumber

Bees' Knees 8.75

Bombay Sapphire, Lemon Juice, and Maple Syrup

Pisco Punch 9.25

Pisco, Sour Mix, Simple Syrup, Egg Whites, and Angostura Bitters

French 75 8.50

Tanqueray Gin, Lemon Juice, Simple Syrup, and Champagne

SideCar 9.95

Courvoisier V.S., Cointreau, Lemon Juice, and Simple Syrup

Vieux Carre 9.95

Jack Daniels, Courvoisier V.S., Sweet Vermouth, Bar Spoon Benedictine, Peychaud's Bitters, and Angostura Bitters



Prohibition Era Cocktails

Ward Eight 8.25

Jack Daniels, Lemon Juice, Orange Juice, Simple Syrup, Grenadine, and Mint

Mary Pickford 7.75

Bacardi, Pineapple Juice, Maraschino, and Grenadine

French Connection 9.25

Lillet, Courvoisier V.S., Orange Bitters, Angostura Bitters, and Simple Syrup

Original Whiskey Sour 7.95

Jack Daniels, Sour Mix, Simple Syrup, and Egg

Jack Rose 7.00

Apple Jack, Sour Mix, and Grenadine

The Last Word 8.75

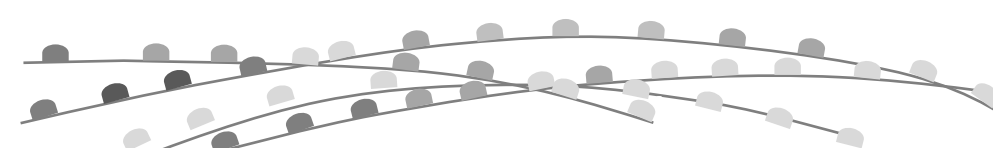
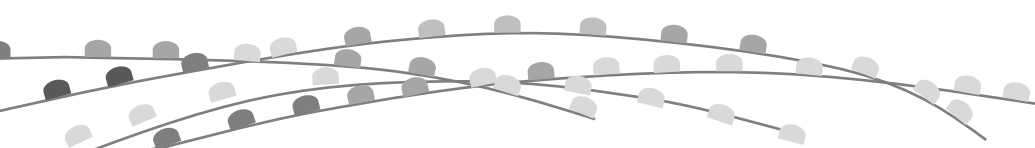
Bombay Sapphire, Green Chartreuse, Maraschino, Lemon Juice, and Lime Juice

Corpse Reviver #1 9.75

Courvoisier V.S., Apple Jack, Sweet Vermouth, and Angostura Bitters

Monkey Gland 8.50

Tanqueray, Orange Juice, Grenadine, and Absinthe



Wines

House Wines 5.95

La Terre: Cabernet Sauvignon, Merlot, Chardonnay, and White Zinfandel and Copper Ridge Pinot Grigio

White Wines

Bluefeld Riesling, (Mosel Germany) 6.95/26

Bella Sera Moscato, (Italy) 6.00/22

LaMarca Prosecco, (Italy) 7.50/28

Ruffino Pinot Grigio, (Italy) 6.95/26

Whitehaven Sauvignon Blanc, (New Zealand) 9.50/36

JP Chenet Sauvignon Blanc (France) 7.75/29

Franciscan Chardonnay, (California) 9.75/37

Chateau Fonfroide Bordeaux Blanc (France) 9.25/35

Red Wines

Orion Swift Locations "F" French Blend (France) 9.95/38

Louis Jadot Beaujolais Villages, (France) 7.95/30

Meiomi Pinot Noir, (California) 8.95/34

JP Chenet Vin de Pays d'Oc Pinot Noir (France) 6.95/26

Souverian North Coast Merlot, (California) 8.00/30

Alta Vista Malbec, (Argentina) 7.75/29

Story Point Cabernet Sauvignon, (California) 8.95/34

Chateau Fondroide Bordeaux Red (France) 9.25/35

Klinker Red Zin, (California) 7.95/30

Klinker Rose, (California) 8.95/34

Rosehaven Rose, (California) 6.95/27

By the Bottle

Cakebread Chardonnay, (California) 65.50

Orion Swift Papillon Bordeaux Blend, (California) 87.75

Beers

On Tap

Bud Light 3.15

Ballast Point Sculpin IPA 6.95

Sam Adams Seasonal 6.15

Stella Artois 5.95

New South White Ale 6.15

Modelo Especial 5.15

Bottles/Cans

Budweiser 3.15

Miller Lite 3.15

Coors Light 3.15

Michelob Ultra 3.65

Blue Moon 3.75

Yuengling 3.75

LaBatt Blue 3.75

Corona 4.15

Corona Light 4.15

Amstel Light 4.25

St. Pauli Girl 4.25

Peroni 4.25

New Belgium Fat Tire 4.50

Angry Orchard Crisp Apple 4.75

Holy City Pluff Mud Porter 4.75

RJ Rockers Son of a Peach Wheat 4.75

Palmetto Huger Street IPA 4.75

Cigar City Jai Alai 4.75



Old Fashioned

History of the Old Fashioned The story starts in Louisville, Kentucky. A 2005 article in *The Courier-Journal* gives credit to a private social club, called The Pendennis Club, for making the very first old-fashioned. James E. Pepper, bartender and esteemed bourbon aristocrat, was said to have invented the drink in Louisville, before he brought the recipe to the Waldorf-Astoria Hotel bar in New York City. This is supposedly where the old-fashioned was born. In addition to the traditional Old Fashioned, here are some twist on a classic we have to offer.

1800 Old Fashioned 8.25

Bulleit, Angostura Bitters, Orange Bitters, Cherry Bitters, Simple Syrup, and Tonic Water

Almond Old Fashioned 8.25

Bulleit, Disaronno, Disaronno, Angostura Bitters, and Almond Infusion

Cognac Old Fashioned 9.25

Courvoisier, Angostura Bitters, Simple Syrup, Muddled Orange and Cherry

Espresso Old Fashioned 8.25

Bulleit, Chocolate Bitters, Espresso, Simple Syrup, and Orange Bitters

Strawberry Old Fashioned 8.50

Knob Creek, Strawberry Vinaigrette, Orange Bitters, and Simple Syrup

Apple Jack Old Fashioned 7.95

AppleJack, Maple Syrup, Angostura Bitters, and Peychaud's Bitters



Old Fashioned

Caribbean Old Fashioned 10.95

Mount Gay, Simple Syrup, Angostura Bitters, Orange Bitters, Peychaud's Bitters, Chocolate

Mexican Old Fashioned 8.95

Mezcal, Agave, and Angostura Bitters

Scottish Old Fashioned 10.75

Glenlivet, Simple Syrup, Peychaud's Bitters, Grapefruit Bitters, and Splash of Soda Water

Bacon Maple Old Fashioned 8.75

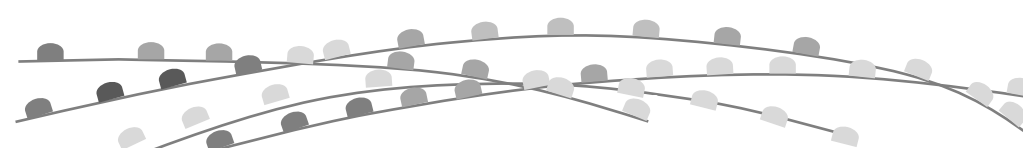
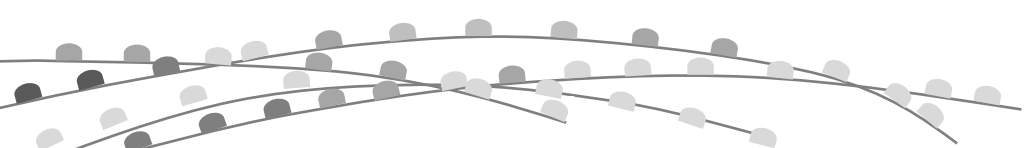
Knob Creek, Maple Syrup, Orange Bitters, Bacon Infusion

1900's! Old Fashioned 8.25

Bulleit, Simple Syrup, Angostura Bitters, Cherry Bitters, and a Splash of Orange Juice

Juniper Old Fashioned 8.95

Tanqueray, Campari, Simple Syrup, Grapefruit Bitters, and a Pinch of Salt



Happy Hour Menu

Every Day 4pm – 7pm

DINE-IN ONLY (No Call-in or take Out Orders)

Not to be combined with any other offers

Drink Specials

Everyday 5.00 House Martinis, Mojitos, and Margaritas

House Liquors 3.50

(Bacardi, Lunazul, Gordon, Svedka, and Evan Williams)

1.00 off All Beers

2.00 off all Glasses of Wine and Sangria

Soup Du Jour – Bowl 4.00 Cup 2.00

Mon/Tues/Wed

Thurs/Fri

Sat/Sun

Chicken Vegetable

Chicken Vegetable

Chicken Vegetable

French Onion

Pasta Fagioli

Tomato Basil

Baguettes and Bruschetta 2.75

Add melted Mozzarella, Gruyere, Swiss for .50

Charcuterie 15.00 (Half Plates 7.50)

Prosciutto, Genoa Salami, Capicola, and Mortadella with Manchego,

Gorgonzola and Gouda Cheese

Accoutrements: Mixed Olives, Grapes, Baby Dills, and Baguettes with Dill

Dijon Sauce and Mango Salsa

Plateau à Fromage 4.50 (Half Plates 7.25)

Brie, Gorgonzola, Gruyere, Fontina, and Crumbled Blue Cheese

Accoutrements: Strawberries, Grapes, and Baguettes with Roasted

Red Pepper Walnut dip

***Bed of Chicken Salad** - House Made: Chicken, Mayo, Green Grapes, Seasoning, and Onions on Lettuce and served with Baguettes 5.00

***Escargot** (Not in Shells) Baked in a Baby Portabella Cap seasoned with our garlic parsley butter 6.75

***Scallops** Three Scallops topped with a Honey Bacon House Sauce and Baguettes 6.75

***Moules (Mussels)** Steamed One pound of Mussels *sautéed in Olive Oil, Butter, Heavy Cream, Fresh Garlic, and White Wine served with Baguettes* 6.75

**Consuming raw or undercooked meat, poultry, seafood or eggs which may contain harmful bacteria may cause illness.*

Happy Hour Menu

***Shrimp Cocktail** - 8 Shrimp with House Cocktail sauce 6.75

***Shrimp Skewers** - 8 Grilled Shrimp, Bell Peppers, Onions, and Pineapples, House Cocktail and Dill Dijon sauces 6.75

***Duck with Herbs** - Sliced Duck, Fresh Blue Cheese Crumbles topped with Lemon Zest, Parsley, and Scallions on top of Baguettes 6.75

***Salmon Rillettes** - Salmon, scallions, Mayo, Dijon, Capers, Honey, minced Dill, minced Cilantro served with Baguettes 6.75

***Crab Meat and Asparagus** - Served on a Half Baguette with Fresh Mozzarella, Red Onions, and Tomatoes topped with Hollandaise Sauce 6.75

Gluten Free Crepes Add 1.25

Veggie Crepe – Choose Cold or Warm with Cooked Ingredients served with Fresh Spinach, Tomatoes, Onions, Kalamata Olives, Feta or Goat Cheese, and Garlic Mushroom Olive Oil 5.00

***Chicken Salad Crepe** – House Made: Seasoned Chicken, Mayo, Green Grapes, Seasoning, and Onions with Lettuce 5.00

***Crepesadilla Crepe** – Seasoned Chicken, Bell Peppers, Onions, Cheddar and Mozzarella served with a side of Salsa and Roasted Chili Olive Oil 5.00

Le Français – Nutella, Choice of Banana or Strawberries with Powder Sugar 5.00

Bananas Foster Crepe – Melted Butter and crystallized Brown Sugar with Bananas topped with Powder Sugar and Caramel 5.00

Strawberry Lemonade Crepe – Fresh Strawberries, Fresh Lemon Juice, Sugar, Butter, and Powder Sugar 5.00

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Mojitos

Classic Mojito 6.75 Bacardi, Lime Juice, Simple Syrup, and Sprite

Strawberry Mojito 7.45
Bacardi, Strawberry Puree, Lime Juice, Simple Syrup, and Sprite

Cherry Mojito 7.25
Bacardi, Grenadine, Lime Juice, Simple Syrup, and Sprite

Mango Mojito 7.45
Bacardi, Mango Puree, Lime Juice, Simple Syrup, and Sprite

Pineapple Mojito 7.25
Bacardi, Pineapple Juice, Lime Juice, Simple Syrup, and Sprite

Ras Mojito 7.75
Bacardi, Chambord, Lime Juice, Simple Syrup, and Sprite



Margaritas

Classic Margarita 6.95
Jose Cuervo, Agave, Triple Sec, and Sour Mix

Watermelon Margarita 9.75
Cabo Wabo, Watermelon, and Lime Juice

Spicy Blood Margarita 6.95
Jose Cuervo, Zing Zang, and Jalapenos

Cadillac Margarita 12.75
Patron, Grand Marnier, Lime Juice, and Agave

Strawberry Margarita 9.75
Cabo Wabo, Strawberries, Agave, and Triple Sec

Espresso Margarita 6.95
Lunazul, Kahlua, Baileys, and Espresso

Mango Margarita 9.75
Cabo Wabo, Mango, Agave, and Triple Sec

